

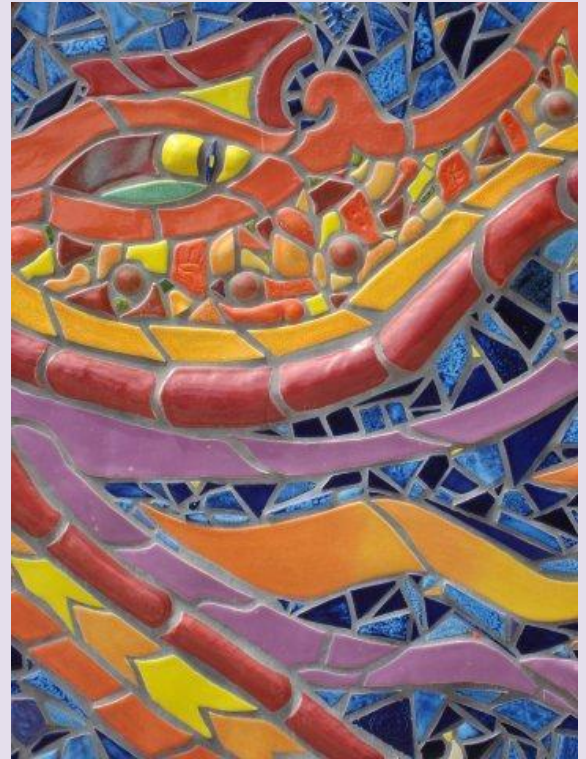


ENCHANTMENT

Catering By SMG SAVOR...Albuquerque

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Plated Breakfast

Plated Breakfast Selections Include Starbucks Coffee, Tazo Hot Tea, and Chilled Orange Juice. Please speak with your Catering Sales Manager about adding Green Chile to your meal.

DOWNTOWN DESAYUNO

Scrambled Eggs, Choice of Ham, Bacon or Sausage, and Breakfast Potatoes served with an Assortment of Breakfast Breads

ALBUQUERQUE FRITTATA

A Local Favorite! Fresh Eggs, Grilled Vegetables, Monterey Jack and Provolone Cheese, baked until light and fluffy, Fire-Roasted Red Pepper Coulis, with choice of Bacon, Sausage, or Ham and Breakfast Potatoes served with an Assortment of Breakfast Breads

NORTH OF THE BORDER I *New!*

Scrambled Eggs, Pork Carne Adovada, Hash Brown Breakfast Potatoes, Flour Tortillas, and Assortment of Breakfast Breads

NORTH OF THE BORDER II

Scrambled Eggs with Beef Machaca, Pico de Gallo topped with Shredded Cheese served Home-style Potatoes, Flour Tortillas, and Assortment of Breakfast Breads

BREAKFAST ENHANCEMENTS

Add any of the following to enhance a plated breakfast or breakfast buffet: *Fresh Seasonal Fruit Cup, Yogurt and Granola Parfait, Seasonal Berries and Whipped Cream, or Seasonal Melon Wedge and Cottage Cheese*



Buffet Breakfast

Plated Breakfast Selections Include Starbucks Coffee, Tazo Hot Tea, and Chilled Orange Juice. Please speak with your Catering Sales Manager about adding Green Chile to your meal.

BASIC CONTINENTAL

Assorted Breakfast Breads and Pastries, Butter, and Individual Jellies

MESA CONTINENTAL

Sliced Seasonal Fresh Fruit, Yogurt, Granola, Assorted Breakfast Breads and Pastries, Butter, and Individual Jellies

DESERT SUNRISE

Fluffy Scrambled Eggs with New Mexican Green Chile and Monterey Jack Cheese, Sausage Links or Smoked Bacon, and Breakfast Hash-Brown Potatoes, Whole Fruit, Assorted Breakfast Breads and Pastries

ALBUQUERQUE FRITTATA

Grilled Vegetable Frittata, Fire-Roasted Red Pepper Coulis, Sausage Links, Smoked Bacon, Potatoes, Whole Fruit, Assorted Breakfast Breads and Pastries

BEEF MACHACA

Scrambled Eggs with Beef Machaca, Pico de Gallo topped with Shredded Cheese served Home-style Potatoes, Flour Tortillas, and Assortment of Breakfast Breads

EGG ENCHILADAS DE HARINA *New!*

Fluffy Scrambled Eggs wrapped in Flour Tortillas topped with Red or Green Chile Sauce, Shredded Cheese served with Smoked Bacon or Sausage, Home-style Potatoes, Whole Fruit, Assorted Breakfast Breads.



Breakfast Enhancements

NEW MEXICAN BREAKFAST BURRITOS

Scrambled Eggs, Monterey Jack Cheese, Green Chiles, Diced Bacon, and Potatoes wrapped in a Flour Tortilla with a side of Pico de Gallo,

BREAKFAST SANDWICHES

Choose one, or a combination of the following: Egg and Cheese Croissant Sandwich, Sausage, Egg, and Cheese English Muffin, or Bacon, Egg, and Cheese Bagel

OMELETTE STATION

Chef attended, made to order with a variety of ingredients, including: Diced Ham, Smoked Bacon, Sausage, Bell Peppers, Mushrooms, Onions, Tomatoes, and Assorted Cheeses (Personalized Chef for Omelet Station @ \$125 per event)

Local New Mexican favorites

Entrees are plated, served with House Salad with 1 Dressing, Chef's Choice Dessert, Beans and Spanish Rice, Flour Tortillas, Tea and Water. Add \$2 if desired as a buffet.

ENCHILADAS *New!*

2 Cheese Enchiladas with Red or Green Chile Sauces

Beef or Chicken

CARNE ADOVADA *New!*

Slow Roasted Pork simmered in Red Chile Sauce



CHILE RELLENOS *New!*

Hatch Green Chile stuffed with Cheese then topped with Green Chile Sauce and Shredded Monterey Jack and Cheddar Cheese

CARNE ASADA *New!*

Grilled Marinate Skirt Steak topped with Shredded Cheese and Pico de Gallo

Express Box Lunches

To accompany your Express Box Lunches meal function, we suggest adding assorted soft drinks and bottled water.

HERBED CHICKEN CAESAR SALAD

Grilled Chicken Breast served over Romaine Lettuce, Parmesan Cheese, Garlic Croutons and Cherry Tomato, with Chef's Choice of Seasonal Fruit, and Dark Fudge Brownie

MEDITERRANEAN GREEK SALAD

Vegetarian Salad with Cherry Tomatoes, Feta Cheese, Kalamata Olives, Red Onions, Served with a Greek Vinaigrette, Cumin Spiced Hummus, and Pita Bread and Baklava

BURQUE BASICS

Choice of deli-style Ham, Smoked Turkey, Roast Beef, Tuna Salad, or Grilled Vegetables, all with Cheese, Shredded Lettuce, Tomato, and Red Onion, on Fresh Ciabatta Bread, with Potato Chips, and Chef's Choice of Seasonal Fresh Fruit and Fresh Baked Cookie



MANZANO WRAP

Deli-Style Smoked Turkey, Ham, Roast Beef, Sesame Chicken, or Grilled Vegetables, wrapped in a Jumbo-Flour Tortilla with Lettuce, Tomato and Pesto Cream Cheese Spread served with Chef's Choice of Seasonal Fresh Fruit, and Gourmet Brownie

THAI BEEF WRAP *New!*

Sweet Chile Glazed Beef wrapped in a Jumbo-flour Tortilla with Rice Stick Noodles, Lettuce, Tomato, Green Onion and Peanuts served with Chef's Choice of Seasonal Fresh Fruit, and Gourmet Brownie

Plated Hot Lunch

Three Course Luncheon Selections Include Choice of Salad, Entrée, and Dessert, served with Fresh Rolls and Butter, Water, Iced Tea and Starbucks Coffee & Tazo Hot Tea upon request.

COCINERO'S COMBINATION PLATE

Pork Chile Verde and Red Chile Cheese Enchiladas topped with Shredded Cheese served with New Mexican Rice, Refried Beans, and Fresh Tortillas

SOUTHWESTERN PORK ROAST *New!*

Chile Rubbed Pork Loin served with Cherry Salsa Zinfandel Reduction, Sweet Potato Mash, and Grilled Vegetables

MISO-MARINATED SALMON

Pan-Seared Sockeye Salmon with a Thai Sweet-Chile Glaze, served over White Rice and Sautéed Spinach, with a Miso-Butter Sauce and Green Onions



RIO GRANDE STRIP STEAK

Black Pepper, Sea Salt and Horseradish seasoned Strip with Red Wine Demi-Glace served with Rosemary-Garlic-Chile New Potatoes, Grilled Asparagus, and Hearth Baked Tomatoes

CHICKEN PARMESAN

Panko and Parmesan breaded Chicken Breast topped with Melted Mozzarella served with a Burgundy Marinara Sauce, Grilled Asparagus and Classic Creamy Polenta

ANCHO MARINATED CHICKEN BREAST *New!*

Ancho marinated Chicken Breast with Chipotle Cream Sauce served with Roasted Seasonal Vegetables, and Roasted Garlic Whipped Yukon Gold Potatoes

PINON CRUSTED CHICKEN BREAST *New!*

Pine Nut and Panko Breaded Marinated Chicken Breast with a Spicy Smokey Tomato Sauce served with Wild Mushroom Risotto and fresh Green Beans.

Plated Cold Lunch

Two Course Luncheon Selections Include Choice of Entrée and Dessert, served with Fresh Rolls and Butter, Water, Lemonade or Iced Tea and Starbucks Coffee & Tazo Hot Tea upon request.

ZIA COBB SALAD

Diced Turkey, Avocado, Green Chiles, Scallions, Ripe Tomato, Chopped Egg, Crisp Smoked Bacon, Nopales, Monterey Jack Cheese, and Creamy Cilantro Ranch Dressing

CHINESE CHICKEN SALAD

Boneless Breast of Chicken, Rice Wine and Sweet Soy Marinade, Asian Greens, Bean Sprouts, Enoki Mushrooms, Water Chestnuts, Toasted Sesame Seeds and Sesame-Ginger Dressing



ROUTE 66 SALAD

Wild Rice, Green Chiles, Artichoke Hearts, Cherry Tomatoes, and Red Peppers on a bed of Mixed Greens with Herb Vinaigrette, and topped with Mesquite Grilled Chicken Breast

SEARED (SUSTAINABLE) TUNA SALAD

Japanese Pepper-Seared Ahi Tuna, sliced and served over Baby Mixed Greens, Napa Cabbage, Bean Sprouts, Sugar-Snap Peas, Thinly Sliced Red Onion, Tomato, Crunchy Wasabi Peas, Crisp Wontons, and Sesame-Ginger Vinaigrette

Buffet Lunch

Buffet Luncheon Selections Include Choice of Dessert, served with Fresh Rolls and Butter, Water, Lemonade or Iced Tea and Starbucks Coffee & Tazo Hot Tea upon request.

RANCHITO BARBEQUE *New!*

Jicama-Cilantro Chipotle Cole Slaw and Potato Salad, served with BBQ Brisket topped with Smoked Sausage, with Honey-Barbecued Boneless Chicken Breast, Green Beans, Baked Beans, Corn Bread with Honey Butter

CHEF'S DELI BUFFET

Traditional Potato Salad and Tri-Color Pasta Salad served with a Selection of Smoked Turkey, Roast Beef, Ham, Grilled Vegetables, and Choice of Tuna Salad or Chicken Salad, Cheeses Include Swiss, Provolone, and Cheddar Cheeses, with Leaf Lettuce, Ripe Tomatoes, Red Onions, Gourmet Breads and Rolls, Pickle Spears and Condiments

DRESS YOUR OWN BAKED POTATOES

Tri-Color Pasta Salad and House Salad with Italian Herb Vinaigrette and Ranch Dressing, served with Light and Fluffy Jumbo Baked Potatoes with toppings: Steamed Broccoli, Sautéed Mushrooms, Beef Chili, Cheese Sauce, Shredded Cheddar Cheese, Crumbled Bacon, Sour Cream, Whipped Butter and Scallions, Fresh Rolls, and Butter



MISSION FAJITA BUFFET

Baja Style Caesar Salad, served with Grilled Marinated Chicken and Beef, Soft Flour and Corn Tortillas, Spanish Rice, Refried Beans, Shredded Cheese, Lettuce, Diced Tomatoes, Salsas, Green Chile, Guacamole, Sour Cream, and Fresh Tortilla Chips

ITALIAN BISTRO BUFFET *New!*

Classic Caesar Salad with Dressing Farfalle Pasta Salad with Pesto Vinaigrette Baked Ziti with Basil Pomodoro Sauce Penne and Fettuccine Pastas served with Bolognese, Alfredo Sauce Marinated Grilled Chicken Breast Sautéed Italian Sausage Grilled Vegetable Medley Garlic Bread Sticks

Plated Dinner

Three Course Dinner Selections Include Choice of Salad, Entrée, and Dessert, served with Fresh Rolls and Butter, Water, Lemonade or Iced Tea and Starbucks Coffee & Tazo Hot Tea upon request. Please speak with your Catering Sales Manager about adding Green Chile to your meal.

BROILED FILET MIGNON *New!*

Choice Filet of Beef with Chipotle Blackberry Bordelaise Sauce served with Smoked Gouda Au Gratin Potatoes and Grilled Asparagus

NEW MEXICAN GRILLED STRIP LOIN

Grilled Strip Loin Steak with Red Chile Demi-Glace served Southwest Polenta, and Grilled Mixed Vegetables

CHICKEN BALLONTINE *New!*

Pinon Encrusted Achote Marinated Chicken Breast stuffed with Whole Green Chiles, Serrano Ham, Manchego & Goat Cheese Blend with a Chipotle Tomato Sauce served with Wild Saffron Risotto, Sautéed Haricot Vert



ACHIOTE CHICKEN *New!*

Achiote Marinated Grilled Chicken Breast with Chimayo Sweet Cream Sauce served with Whipped Sweet Potatoes and Calabacitas

PINON & PISTACHIO CRUSTED PORK LOIN

Toasted Pinon and Pistachio Crusted Pork Loin Stuffed with Apples and Served with a Chipotle Kahlua Cream Sauce, with Pequillo Whipped Potatoes, and Sautéed Chayote Squash

CHICKEN MARSALA *New!*

Sautéed Pounded Marinated Chicken Breast with Classic Marsala Mushroom Sauce paired with a Grilled Shrimp Medallion served with Rosemary Roasted Potatoes and Julienne Vegetables

Duet Plate Options

RED CHILE & PLUM GLAZED AIRLINE CHICKEN BREAST *New!*

With Blood Orange Gastrique paired with a Petite Grilled Choice Fillet with Chimayo Choron Sauce served with a Potato Galette and Sautéed Sugar Snap Peas with Bacon Lardoons

PETITE GRILLED CHOICE FILLET *New!*

With Peppercorn Cognac Demi-Glace paired with Vermouth Braised Short Ribs served with Red Chile Duchess Potatoes and Roasted Asparagus

PETITE GRILLED CHOICE *New!*

Fillet with Red Curry Sauce paired with Grilled Mahi Mahi with a Tequila Lime Burr Blanc Sauce served with Roasted Root Vegetable Puree and Braised Broccolini



Buffet Dinner

Selections Include Choice of Dessert, served with Fresh Rolls and Butter, Water, Iced Tea and Starbucks Coffee & Tazo Hot Tea upon request. Please speak with your Catering Sales Manager about adding Green Chile to your meal.

ALBUQUERQUE FIESTA

Mixed Green Salad with Goat Cheese, Sliced Radishes, Candied Walnuts, served with a Pomegranate Champagne Vinaigrette, Crispy Chopped Romaine and Bibb Lettuce Salad with Sliced English Cucumbers, Cherry Tomatoes, Herbed Croutons served with a Blueberry Balsamic Vinaigrette, Lemon, Chile & Garlic Roasted Chicken Grilled Strip Loin with Caramelized Onions and Red Wine Demi-Glace Rosemary Roasted Yukon Gold Potatoes, Creamy Polenta with Parmesan and Herbs de Provence Roasted Baby Vegetables with

SANDIA PEAK

Baby Spinach Salad with Roasted Red Peppers, Grilled Artichokes, Sliced English Cucumbers, Sun Dried Tomatoes served with a Lemon-Basil Vinaigrette, Grilled Breast of Chicken with Red Pepper Coulis, Tender Roasted Beef with Balsamic Roasted Mushrooms & Rosemary Au Jus Lie Grilled Asparagus with Roasted Roma Tomatoes and Shallots Butter Braised Baby Carrots with Lemon Zest & Thyme Butter 5-Cheese Potato Gratin Wild Rice Pilaf with Toasted Pine Nuts

MISSION TACO BUFFET

Baja Style Caesar Salad, served with Grilled Marinated Chicken, Beef, and Fried or Grilled Fish, with Soft Flour and Corn Tortillas, Spanish rice, Refried Beans, Shredded Cheese, Lettuce, Diced Tomatoes, Salsas, Guacamole, Sour Cream, Green Chile, and Fresh Tortilla Chips



Salads

Please choose one of the following salads with your meal to complete your selection.

CLASSIC CAESAR

Chopped Romaine, Garlic Croutons, Shaved Parmesan, Traditional Dressing

ALBUQUERQUE HOUSE SALAD *New!*

Mixed Baby Greens, Tomato, English Cucumbers, Shredded Carrots, Garlic Croutons with Ranch and Italian Dressings

Elegant Salads

These upgraded salad selections incur charges additional to your meal pricing.

BUTTER LEAF *New!*

Bibb Lettuce topped with Teardrop Tomatoes, Blue Cheese Crumbles, Candied Walnuts served with Pomegranate Champagne Vinaigrette

OLD TOWN *New!*

Mixed Greens, Romaine Hearts, topped with Corn Shoots, Shredded Carrots, Shaved Red Onion, Asadero Croutons served with Chipotle Blackberry Balsamic Vinaigrette.

SANDIA CREST *New!*

Hearts of Romaine Wedge topped with English Cucumbers, Diced Roma Tomatoes, Pancetta Lardoons, Cotija Cheese, Toasted Pepitas served with Roasted Poblano Avocado Buttermilk Dressing



NOB HILL

Mixed Baby Lettuce, Toasted Pine Nuts, English Cucumbers, Grape Tomatoes, Smoked Gouda Cheese Croutons with Smokey Roasted Tomato Vinaigrette.

Desserts

Please choose one of the following desserts with your meal to complete your selection.

INDIVIDUAL RED VELVET CAKE *New!*

PEANUT BUTTER CREAM PIE *New!*

CARROT CAKE

NEW YORK STYLE CHEESECAKE

OLD FASHIONED CHOCOLATE CAKE

Elegant Desserts

These upgraded dessert selections incur charges additional to your meal pricing.

Tiramisu *New!*

Light, and fluffy, served with a Sugared-Espresso Sauce

DOUBLE CHOCOLATE MOUSSE CAKE

Layers of Deep, Dark Chocolate Delight

CLASSIC CRÈME BRULEE

Available in a variety of great flavors!



TURTLE CHEESECAKE

Themed Breaks

Based on 30 minutes of Service

MORNING WAKE UP

Freshly Brewed Starbucks Coffee, Hot Tea, Freshly Squeezed Orange Juice

AFTERNOON BASICS

Assorted Soft Drinks, Bottled Water, Freshly Brewed Starbucks Coffee, Hot Tea

MID-DAY PICK ME UP

Assorted Mini Cookies, Sliced Fresh Fruit, Assorted Soft Drinks, Bottled Water, Freshly Brewed Starbucks Coffee, Hot Tea

POWER BREAK

Freshly Brewed Coffee, Hot Tea, Energy Drinks, Bottled Water, Granola Bars, Whole Fresh Fruit

SANDIA SIESTA

Tri-Color Tortilla Chips, Guacamole, Salsa, Sliced Fresh Fruit, Assorted Soft Drinks, Bottled Water, Freshly Brewed Starbucks Coffee, Hot Tea

SUGAR RUSH

Assorted Mini Cookies, Freshly Baked Brownies, Popular Candy Bars, Sliced Fresh Fruit, Assorted Soft Drinks, Bottled Water, Freshly Brewed Starbucks Coffee, Hot Tea



TAKE ME OUT TO THE BALL GAME

Warm Pretzels with Cheese, Cracker Jacks, Bagged Peanuts, Popcorn, Assorted Soft Drinks, Bottled Water, Freshly Brewed Starbucks Coffee, Hot Tea

Break Additions

BAGELS AND CREAM CHEESE

BREAKFAST BREADS AND PASTRIES – ASSORTED

MUFFINS - ASSORTED

2" x 2" BROWNIES

JUMBO COOKIES - ASSORTED FRESHLY BAKED

MINI COOKIES - ASSORTED FRESHLY BAKED

CANDY BARS - ASSORTED

CHOCOLATE DIPPED STRAWBERRIES



GRANOLA BARS

FRESH FRUIT - WHOLE

YOGURTS - ASSORTED

Beverage Breaks

ASSORTED SOFT DRINKS

BOTTLED WATER

COFFEE - STARBUCKS

HOT TEA - TAZO

ORANGE, GRAPEFRUIT, APPLE, CRANBERRY OR TOMATO JUICE

ASSORTED BOTTLED FRUIT JUICES

FRUIT PUNCH



ICED TEA

LEMONADE

WATER KIT

Water Dispenser, 5 Gallon bottle of Water and 3 ounce Disposable Cone Cups

Water Replenishment—5 Gallon Bottle of Water and Disposable Cone Cups

Carvery

Carved items include

Mini sandwich rolls and appropriate condiments. All carved items require an Albuquerque Staff Carver.

STEAMSHIP OF BEEF

Serves 200 - 4 ounce portions

MESQUITE GRILLED TRI-TIP

Serves 25

ROAST BREAST OF TURKEY

Serves 50

ROAST TENDERLOIN OF BEEF

Serves 25

CHIPOTLE, CHERRY, COCO-COLA, CROWN ROYAL GLAZED HAM *New!*

Serves 50



CHIMAYO ROASTED PORK LOIN

Served with an Orange Sun-Dried Cranberry Sauce
Serves 35

Hot Appetizers

100 Pieces per Selection All appetizers are served stationary. Tray-passed service option is available for an additional charge.

NEW MEXICAN QUESADILLAS

Smoked Chicken, Three-Cheese, and Grilled Vegetable Quesadilla Triangles served with Salsa Fresco and Sour Cream

BEEF MACHACA QUESADILLAS *New!*

Served with Salsa and Sour Cream

CALIFORNIA STYLE PIZZETTAS BBQ

Chicken, Pepperoni, Sausage and Cheese Mini Pizzas

CHICKEN WINGS

Spicy, Jumbo Wings with Ranch Dressing and Celery Sticks

CRAB CAKES

Lightly Breaded, Served with a Caper-Remoulade Sauce



CRISPY SPRING ROLLS

Chicken, Shrimp, or Vegetarian with a Saigon-Soy Dipping Sauce

TEQUILA GRILLED SHRIMP

Jumbo Shrimp marinated in Tequila, Cilantro, Garlic, Canola Oil, Field Honey, Lime & Lemon Juice

HOUSE MADE TAQUITOS

Tortillas filled with Marinated Chicken or Beef served with Salsa Fresco and Sour Cream

JERK CHICKEN SKEWERS

Authentic Caribbean Marinade with a Jerk Dipping Sauce

EMPANADAS

Filled with Chicken or Beef, and served with Salsa Fresco and Sour Cream

SATAY SKEWERS

Hoisin glazed Chicken or Beef Skewers, served with a Thai Peanut Sauce

SCALLOPS WRAPPED IN BACON

Bay Scallops, Smoked Bacon

SESAME CHICKEN TENDERS

Crispy Sesame and Garlic Crust, Honey Mustard Dip

CARNE ADOVADA FLAUTAS *New!*

Tender Pork cooked in Red Chile then wrapped in a Corn Tortilla then Fried Served with Guacamole.



CARNE ADOVADA CUPS *New!*

Tender Pork cooked in Red Chile then placed in a Corn Tortilla Cup then topped with Asadero Cheese

Cold Appetizers

100 Pieces per Selection All appetizers are served stationary. Tray-passed service option available for an additional charge.

SHRIMP SHOOTERS

Chilled Shrimp Ceviche, served in a Shot Glass, with a Spicy Cocktail Sauce

ASSORTED BRUCHETTA

A trio of Bruschetta with Classic Basil, White Bean and Bacon, and a Kalamata Olive Tapenade, all served with Fresh Crostini

ANTIPASTO SKEWERS

Fresh Mozzarella, Sun dried Tomato, Kalamata Olive, and Artichoke, skewered and drizzled with Balsamic Gastrique.

SEARED AHI TUNA

Japanese Pepper Spiced Ahi Tuna, Seared Rare, served on Sliced English Cucumbers with Wasabi Cream Cheese

CALIFORNIA "SUSHI MAKI" ROLLS

Avocado, Crab, and Cucumber in our California Roll

ASSORTED PETIT FOURS



CHEESECAKE SQUARES 2" x 2"

ASSORTED MACAROONS *New!*

Reception Platters

Serves 50

ANTIPASTO PLATTER

Assorted Mediterranean Delights including Dry Italian Salami, Provolone Cheese, Roasted Peppers, Eggplant and Squash, Kalamata Olives, Cherry Peppers, Pepperoncini and Marinated Artichoke Hearts on a bed of Mixed Greens, served with Balsamic Vinaigrette

CHARCUTERIE BOARD

A Classic Selection of Fine Pate, Thinly Sliced Cured and Smoked Meats and Sausages, Imported Cheeses, and Classic Condiments

DELUXE CRUDITES ASSORTMENT

Gourmet Selection of Seasonal Fresh Vegetables, served with a Balsamic-Ranch Dipping Sauce and Hummus

DELUXE IMPORT AND DOMESTIC CHEESE PLATTER

A Discriminating Selection of Imported and Domestic Cheeses, served with Assorted Crackers

FRESH SLICED FRUIT TRAY

Selected Seasonal Fruit to include Honeydew, Cantaloupe, Watermelon, Strawberries, and Pineapple



GRILLED VEGETABLE PLATTER

Assorted and Seasonal Vegetables grilled to Perfection, Served with a Balsamic-Ranch Dipping Sauce

SIDE OF SMOKED SALMON

(Sustainable) Smoked Salmon served with Cocktail Breads, Bagel Chips, Hardboiled Eggs, Diced Red Onion, and Capers

Themed Receptions Packages

Include disposable service, standard linen color selection and buffet decor. Our catering staff is happy to assist you with additional themed receptions.

FRIDAY MARKET

Carving Station with Whole Roast Turkey, Slow Roasted Baron of Beef, Mini Rolls, Appropriate Condiments, Fresh Market Salad, Pasta Salad, Fruit Salad

MANZANO MISSION

Mini Empanadas, Marinated Chicken, Beef, and Mahi Taco Bar, Fresh Tortilla Chips, Guacamole and Salsa

ALL AMERICAN

All-Beef Hot Dogs, Fried Chicken, BBQ Baby Back Ribs, Devilled Eggs. Traditional Potato Salad, Creamy Cole Slaw, Corn On The Cobb, Sliced Fresh Fruit

NEW MEXICAN *New!*

Baja Style Caesar Salad, Grilled Marinated Chicken and Beef, Soft Flour and Corn Tortillas, Red and Green Chile Enchiladas, Spanish Rice, Refried Beans, Shredded Cheese, Lettuce, Diced Tomatoes, Salsas, Green Chile, Guacamole, Sour Cream, and Fresh Tortilla Chips



Specialty Items

SMOOTHIE BAR

Strawberry-Banana, Mango and Mixed Berry smoothies complete with cups, straws, and attendant to operate machine and serve your guests. Includes 50 smoothies.

ANTIQUÉ POPCORN MACHINE

Rental per show of Amusement Park-Style Popcorn Maker (limited availability) Supplies purchased separately POPCORN SNACK PACK
Pre-measured Popcorn Kernels, Butter and Seasoning to make 250, 2oz bags included.

Alcoholic Beverages

DOMESTIC BEER

IMPORTED BEER

COCKTAILS

WINE BY THE GLASS

WINE BY THE BOTTLE

Please speak with our Catering Sales Manager

NON ALCOHOLIC BEVERAGES



Policies

Savor...Albuquerque Catering by SMG is the exclusive food and beverage provider for the Albuquerque Convention Center. No food or beverage of any kind will be permitted in the Facility by Licensee or any of the Licensee's guests or invitees.

The pricing for menu items, equipment rentals, specialty linen and any other food and beverage services are not guaranteed until the execution of a signed Banquet Event Order (the "BEO"). The BEO will outline the menu, expected attendance, beverage services, special services and pricing based on Licensee's provided requirements and shall be considered incorporated into the terms and condition of this Use License Agreement.

SMG will prepare no more than 5% (not to exceed 50 people) above the Guaranteed Attendance, these meals will be vegetarian. Licensee agrees to pay the greater of actual or guaranteed attendance.

SMG/Savor recommends one (1) bar every 150 guests. Every event is different and SMG/ Savor will work with you on effective bar staffing. SMG/Savor, however, reserves the right to determine bar staffing.

For parties with less than 150 people a bar sales minimum of \$350 will apply, if minimum sales is not met a bar tender fee of \$125 will be charge. An additional bartender labor fee will be charged for any services over six hours. SMG practices responsible alcohol service and therefore reserves the right to refuse alcohol service to anyone, including the right to terminate the service of alcoholic beverages of your event if deemed necessary by SMG.



A taxable 20% service charge will be applied to all food and beverage sales and the current New Mexico Gross Receipts Tax, will be added to all food, non-alcoholic & alcoholic beverages, labor, rental, floral and service charges.

A deposit of 50% of total estimated catering charges is due fifteen (15) business days prior to the Event move-in. Final catering guarantee, signed Banquet Event Order(s) (BEO), and remaining balance is due five (5) business days prior to Event move-in. Any additions or add on services during the event will be provided with a credit card authorization on file and are due and payable at the conclusion of the event.

If the catering function is cancelled less than (15) business days prior to Event move-in 25% of the deposit will be forfeited. Any catering service cancelled less than five (5) business days prior to Event move-in 100% of the deposit will be forfeited.

Thank You!

SAVOR...what we do

At SAVOR... we pride ourselves on providing fresh, honest and regionally authentic meals for you and your attendees.



Each event is handled individually focusing on your event's specific needs and requirements. We are committed to providing our clients with a world-class food and beverage experience.

SAVOR... What others are saying

"Maria and I had a wonderful night at the Convention Center for the Mayor and First Lady's Charity Gala. Our guests commented about the delectable food. We look forward to taking the 2011 25th Anniversary of the Charity Gala back to the Albuquerque Convention Center. "

-The Honorable Richard J. Berry, Mayor City of Albuquerque

"The biggest surprise was the food. My goodness, it was better than most of the restaurants we ate in."

-Judy Marshall, Conference Services Manager American Society of Heating, Refrigerating and Air-Conditioning Engineers

"Kudos to the chef, the food was excellent."

-Chris McCormack, Relocation Coordinator Eclipse Aviation

"One of our attendees was a vegetarian and asked for a special meal. Your staff quickly prepared a delicious one without any hesitation."

-Corrine Brazfield, Customer Solutions PNM

SAVOR SALES



505.768.3887



Your Food and Beverage Team

(L to R) Jeannette McConaghy, Sales & Catering Manager; Jinja Allen, Admin. Asst; Stan Hoff, F&B Director, Carlos Martinez, Sous Chef; James Hice, Executive Chef; Joshua Mascarenas, F&B Manager; Nicole Salazar, F&B Supervisor; Christopher Cardenas, Catering Sales Manager

